

ABSTRACT

It is an object of the present invention to provide soy sauce characterized by a low turbidity in the raw soy sauce state, reduced formation of pasteurized sediment in the soy sauce pasteurization step, and a light color. The present invention relates to soy sauce produced by koji production, fermentation and aging with the use of a protein material and a starch material as starting materials, wherein the starch material is gelatinized brown rice having a moisture content of 1% (w/w) or less, a degree of gelatinization of 40% or more, and no burnt odor.